

Fruit Flambe

Prep Time: 15 mins

Total Time: 25 mins

Makes: 4 servings

INGREDIENTS:

1/2 cup dried cherries, chopped

1/2 cup brandy

1 small Granny Smith apple, cut into chunks

1 cup chunked fresh ripe pineapple

1 ripe mango, halved, pitted, peeled and cut into chunks juice of 1 lemon

3 tablespoons unsalted butter

1 tablespoon candied ginger, chopped

1/4 cup dark brown sugar

1/4 cup chopped fresh mint, plus more for garnish

Vanilla bean ice cream or gelato, for serving

Toasted pecans, for garnish

DIRECTIONS:

In a small bowl, combine the dried cherries and brandy. Set aside to soak. Cut the fruit into uniform-size chunks and put in a bowl. Add the lemon juice to the fruit and toss.

Place a skillet over medium heat and add the butter. When the butter is melted, add the fruit, ginger and brown sugar. Cook, stirring, until the sugar is dissolved and fruit is glazed.

Pour in the cherries and brandy and heat for a few seconds. Remove the pan from the stove and carefully ignite with a long kitchen match or kitchen lighter. Allow the alcohol to burn briefly, shaking the pan to put the fire out. Stir in the fresh mint.

Serve the hot fruit over scoops of vanilla bean ice cream garnished with mint and toasted pecans.

